



Pinot Blanc Médaille AOC Alsace 2019

75 cl

Vinification of Pinot Blanc médaillé

Our winemaker follows with a special care the rules of the legislation of the Appellation Alsace. He controls the maturity in the selected plots until the harvest, which usually starts beginning or mid of September. The bunches are crushed in our pneumatic press on lowpressure programs. After fermentation and vinification, the wine stays many months on fine lies, in tank, in order to gain in structure, before bottling end of spring. The wine has been submitted to several wine competitions in France : Paris, Macon, Lyon, Colmar and won a medal for its quality and typicity.

Tasting notes of Pinot Blanc médaillé

the Alsace Pinot Blanc robe has a pale yellow color with hints of green. This dry white wine has a fresh and delicate bouquet with notes of peach and white flowers hints. Pleasant and soft, with medium acidity, it is an easy to drink wine. The Alsace Pinot Blanc is a wine which pairs well with poultry, white meat, or with egg-based dishes such as quiche and omelettes. It pairs also well with noodles, schrimps salads or soft cheese.

Analytical information of Pinot Blanc médaillé

Grape variety : Pinot Blanc
Served between 8° and 10°C
Residual sugar : 1,5 g/l
Alcohol : 12,2°

Terroir of Pinot Blanc Médaille

Clay and limestone

Aging potential : from 3 to 4 years.